

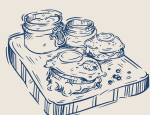


SYDNEY  
HARBOUR  
ESCAPES

## ORDER

Phone: +61 2 9328 4748

W: [sydneyharbourescapes.com.au](http://sydneyharbourescapes.com.au)



## GOURMET CANAPE MENU

MINIMUM 10 PERSON

**\$43.70 PER HEAD**

- Mini wagyu burger in brioche bun with tomato and cheddar
- Italian Caprese skewer  
- heirloom tomato, bocconcini with balsamic glaze (V,GF)
- Vietnamese lemongrass chicken skewers with onion and shallot (GF)
- Chef selection of sushi
- Spinach ricotta turnovers (V)
- Mini fruit cup with seasonal melons and berries (V,GF)

### Optional

\*Add Grilled Lobster Tail with Garlic Butter - Add \$15 per head

All price are included GST.

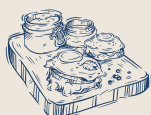
Vegan and Gluten Free option available, please feel free to let us know your dietary requirement. Delivery is available. Please contact us for details.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.



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## SILVER CANAPE MENU

MINIMUM 10 PERSON

**\$56.35 PER HEAD**

- Smoked salmon tartlet with avo mousse
- Vietnamese lemongrass chicken skewers with crispy onion (GF)
- BBQ pulled pork bao with cucumber, sour reddish and chili mayo
- Chef selection of sushi
- Oriental duck spring roll with chili mayo
- Prawn cocktail tartlets with pink tarama

### Platter

- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

### Optional

\*Add Grilled Lobster Tail with Garlic Butter - Add \$15 per head

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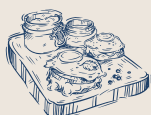
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## GOLD CANAPE MENU

MINIMUM 10 PERSON

**\$69 PER HEAD**

- Chef selection of sushi
- BBQ pulled pork bao with cucumber, sour carrot and chili mayo
- Crab meat spring roll with Thai sweet chilli sauce
- Smoked salmon tartlet with avo mousse
- Semi cooked Queensland scallops on shell with wakame salad
- Mini wagyu burger in brioche bun with tomato and cheddar
- Melon wrapped with jamon iberico with baby bocconcini
- Crispy sesame prawn parcel with chili mayo

### Platter

- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

### Optional

\*Add Grilled Lobster Tail with Garlic Butter - Add \$15 per head

All price are included GST.

Vegan and Gluten Free option available, please feel free to let us know your dietary requirement.  
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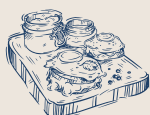
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## PLATINUM CANAPE MENU

MINIMUM 10 PERSON

**\$90.85 PER HEAD**

- Chef selection of sushi
- Oriental duck pancake with hoisin sauce and cucumber
- Chef selection sashimi (salmon, tuna, scallop etc.) with lemon wedges (GF)
- BBQ pulled pork bao with cucumber, sour reddish and spicy mayo
- Semi cooked Queensland scallops on shell with tomato salsa
- Smoked salmon tartlet with avo mousse
- Prawn cocktail tartlets with avocado mousse and dill
- Melon wrapped with Spanish jamon skewer with baby bocconcini
- Black truffle infused filet mignon crostini

### Platter

- Dessert platter for share (in petit four size) (V)
- Variety seasonal fruits with watermelon, rockmelon, pineapple, fresh berries (GF)(V)

### Optional

\*Add Grilled Lobster Tail with Garlic Butter - Add \$15 per head

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**PRAWN COCKTAIL  
TARTLETS WITH  
PINK TARAMA**



**SMOKED SALMON  
TARTLET WITH AVO  
MOUSSE**



**VIETNAMESE  
LEMONGRASS  
CHICKEN SKEWERS  
WITH CRISPY  
ONION**



**BBQ PULLED PORK  
BAO WITH  
CUCUMBER, SOUR  
REDDISH AND CHILI  
MAYO**



**ORIENTAL DUCK  
SPRING ROLL WITH  
CHILI MAYO**



**DESSERT PLATTER  
FOR SHARE**





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**MELON WRAPPED  
WITH JAMON  
IBERICO WITH BABY  
BOCCONCINI**



**CHEF SELECTION OF  
SUSHI**



**CRISPY SESAME  
PRAWN PARCEL  
WITH CHILI MAYO**



**MINI WAGYU BURGER IN  
BRIOCHE BUN WITH  
TOMATO AND CHEDDAR**



**SEMI COOKED QUEENSLAND  
SCALLOPS ON SHELL WITH  
WAKAME SALAD**



**VARIETY SEASONAL FRUITS WITH  
WATERMELON, ROCKMELON,  
PINEAPPLE, FRESH BERRIES**